

## SMALL PLATES & NIBBLES

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PORK, SAGE & ONION SAUSAGE ROLL with a tangy  
Branston pickle purée. 5.50

WARM SELECTION OF BREADS, Marmite butter and  
herb-infused olive oil. (VE) 4.50

CHICKEN WINGS – Choose from sticky BBQ, fiery buffalo, or  
honey and mustard glaze. 7.50

SMOKED HADDOCK & PARSLEY FISH CAKES with a warm  
tartare sauce. 7.95

SWEET CHILLI GLAZED DUCK, Asian slaw, scorched  
pineapple, and coriander. 7.95

FRENCH ONION SOUP, Gruyere croute 6.50

CHESHIRE PUB CO. SCOTCH EGG, spiced brown sauce. 8.25

PRESSED HAM HOCK, tangy piccalilli and crisp sourdough  
croutes. 7.50

PORK SCRATCHINGS, with apple purée for dipping. 4.50

CAULIFLOWER & ONION BHAJIS, green chutney. (VE) 6.25

POTTED PRAWNS, warm soda bread. 8.25

BEEF FAT POPCORN A savory snack with a rich, meaty flavor.  
4.50

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## MAIN COURSES

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CRISPY KATSU CHICKEN or TOFU CURRY, jasmine rice, Asian slaw and rich katsu sauce. 15.95 (VG)

FISH AND CHIPS, battered cod, beef dripping chips, mushy peas, lemon & tartare sauce 16.95 (GF Available)

PAN FRIED SEABASS FILLET, Crispy-skinned seabass, crushed new potatoes, buttered samphire, and a light lemon  
beurre blanc. 19.50

STEAK AND GUINNESS SUET PUDDING, horseradish mash, sautéed greens, and a stout and onion gravy. 17.50

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## FROM THE GRILL

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All served with a grill garnish, buttered garden peas, and fries.

LAMB CUTLETS & mint pesto. 22

CHESHIRE 10OZ RUMP STEAK 26

CALVES LIVER AND SMOKEHOUSE BACON, sautéed onions. 16.95

THE RASCAL BURGER 14.95  
Add bacon, cheese, or fried onions 1.50

GAMMON AND EGG scorched pineapple 16.25

BABY SPATCHCOCK CHICKEN with a piri-piri glaze. 17.50

## SIDES 4.50

PIGS IN BLANKETS  
CREAMED POTATOES  
BEEF DRIPPING CHIPS  
FRENCH FRIES  
PEAS, BACON, AND ONIONS  
CAULIFLOWER CHEESE  
HONEY-GLAZED CARROTS

## SAUCES 2.95

BRANDY AND PEPPERCORN  
A rich, creamy sauce with crushed peppercorns and a hint of brandy.

BÉARNAISE  
A classic French sauce made with clarified butter, egg yolks, and tarragon.

BLUE CHEESE SAUCE  
A tangy and velvety sauce infused with crumbled blue cheese.

CAFÉ DE PARIS BUTTER  
A compound butter with a mix of herbs, spices, mustard, and anchovy, ideal for steaks.

RED WINE AND BONE MARROW GRAVY  
A deep, flavourful gravy made with red wine reduction and roasted bone marrow.

## LOADED FRIES OR SANDWICHES 10.95

Served on your choice of fries, brioche bun or warm baguette. (GF available)

LOW AND SLOW BEEF BRISKET, Tender beef brisket with caramelized onions and Frenchies mustard.  
PULLED SLOW-ROAST CHESHIRE PORK Pulled pork with a bourbon BBQ glaze and Cheddar cheese sauce.  
ROAST TURKEY Slices of turkey with sage and onion stuffing and a cranberry relish.  
BBQ JACKFRUIT, Korean style jackfruit, avocado, chilli salsa, sticky sesame sauce. (VE)

## DESSERTS

WARM STICKY TOFFEE PUDDING, rich salted caramel sauce and vanilla ice cream. 7.50  
LEMON POSSET raspberry coulis and a buttery shortbread biscuit.  
BLACK FOREST TRIFLE layers of chocolate sponge, marinated cherries, whipped cream, and a hint of kirsch.  
BASQUE CHEESECAKE caramelised and creamy cheesecake, blackberry compote.  
WARM CHURROS crispy and golden, with a dark chocolate dipping sauce.  
BANANA SPLIT Classic dessert with fresh bananas, whipped cream, chocolate sauce, and a cherry on top.  
SELECTION OF LOCAL ICE CREAM, wafers, sprinkles, and a choice of sauces.  
A SELECTION OF BRITISH REGIONAL CHEESES, date and walnut loaf, house chutney, fresh grapes.

## CHILDRENS

All 7.95 including, fries, mash, rice or new potatoes & beans, garden peas or side salad

CHICKEN or TOFU (VG) KATSU CURRY

GAMMON AND EGG

CHESHIRE PORK CHIPOLATAS

CHICKEN STRIPS

COD GOUJONS



DON'T FORGET US  
ON SUNDAYS!

LUNCH FROM 12PM.

*Roast Sirloin of Beef, Yorkshire pudding and  
roast potatoes cooked in goose fat.*

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V - vegetarian VE - vegan GF - gluten free